

ESTTA Tracking number: **ESTTA286944**

Filing date: **06/01/2009**

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE  
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

|                           |   |
|---------------------------|---|
| Proceeding                | 91181755  |
| Party                     | Plaintiff<br>Franciscan Vineyards   |
| Correspondence<br>Address | Stephen L. Baker<br>Baker & Rannells, PA<br>575 Route 28, Suite 102<br>Raritan, NJ 08869<br>UNITED STATES<br>officeactions@br-tmlaw.com,k.hnasko@br-tmlaw.com |
| Submission                | Plaintiff's Notice of Reliance  |
| Filer's Name              | Linda Kurth   |
| Filer's e-mail            | officeactions@br-tmlaw.com,k.hnasko@br-tmlaw.com  |
| Signature                 | /Linda Kurth/   |
| Date                      | 06/01/2009  |
| Attachments               | 2nd Notice of Reliance.pdf ( 61 pages )(12213246 bytes )  |

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE  
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

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FRANCISCAN VINEYARDS, INC.,

Opposer,

v.

BEAUXKAT ENTERPRISES, LLC

Applicant.

---

Opposition No. 91181755

Mark: BLACK RAVEN BREWING  
COMPANY

Serial No. 77223446

Filed: January 8, 2008

OPPOSER'S SECOND NOTICE OF RELIANCE  
PURSUANT TO 37 CFR §2.122(e)

Please take notice that Opposer, Franciscan Vineyards, Inc. pursuant to 37 CFR §2.122(e) is hereby noticing its reliance on certain representative printed publications from the prior three years, namely excerpts from magazines that are available to the general public in libraries and which are in general circulation among members of the public, including without limitation the public which is relevant to the issues in this proceeding.

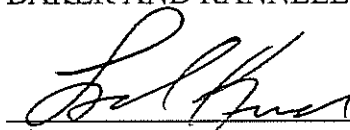
The excerpts are attached hereto, immediately following a summary of the pages excerpted from the magazines. The summary identifies the date of publication, the name of the publication, and the publication page number for each excerpt. The excerpts show that wine and beer are advertised and/or featured in the same magazines.

Each of the excerpts are relevant to the relatedness of the goods sold by the parties under their respective marks and the relevant to the channels through which goods of the same nature are marketed, advertised, and promoted.

Dated: June 1, 2009

BAKER AND RANNELLS, PA

By:

A handwritten signature in black ink, appearing to read 'Linda Kurth', written over a horizontal line.

Linda Kurth

Attorney for Opposer

575 Route 28, Suite 102

Raritan, New Jersey 08869

(908) 722-5640

## **SUMMARY – SECOND NOTICE OF RELIANCE**

|                   |                       |                               |
|-------------------|-----------------------|-------------------------------|
| June/July 2009    | Food Network Magazine | pp. cover, 60, 99, 115        |
| June 2009         | Cigar Aficionado      | pp. cover, 66, 79, 97         |
| May 2009          | Food & Wine           | pp. cover, 27, 40-41*, 42     |
| May 2009          | Food and Travel       | pp. cover, 15, 110            |
| November 2008     | Food & Wine           | pp. cover, 19, 29, 121*, 127  |
| November 2008     | Bon Appétit           | pp. cover, 37, 45, 59         |
| November 15, 2008 | Wine Spectator        | pp. cover, 84, 107, 129, 133* |
| July 2008         | Men's Journal         | pp. cover, 38, 87, 104        |
| March 31, 2008    | Wine Spectator        | pp. cover, 35, 54, 75, 121    |
| March 2008        | Men's Journal         | pp. cover, 40, 45             |
| December 2007     | Food & Wine           | pp. cover, 19, 125            |
| November 30, 2007 | Wine Spectator        | pp. cover, 32, 67, 77, 109    |
| November 15, 2007 | Wine Spectator        | pp. cover, 36, 95, 135        |
| November 2007     | Gourmet               | pp. cover, 25, 54             |

\*Denotes Opposer's Advertisements



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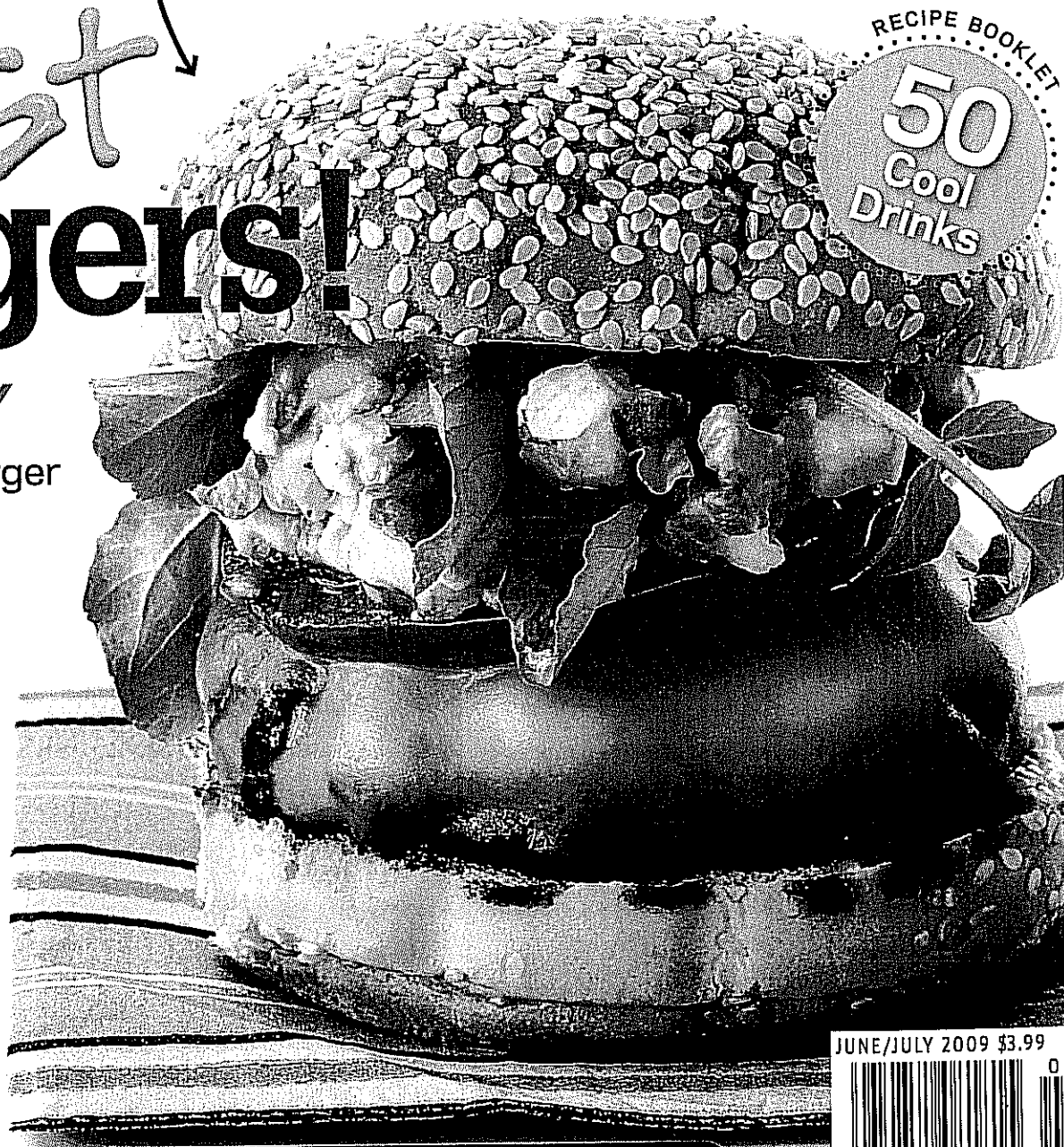
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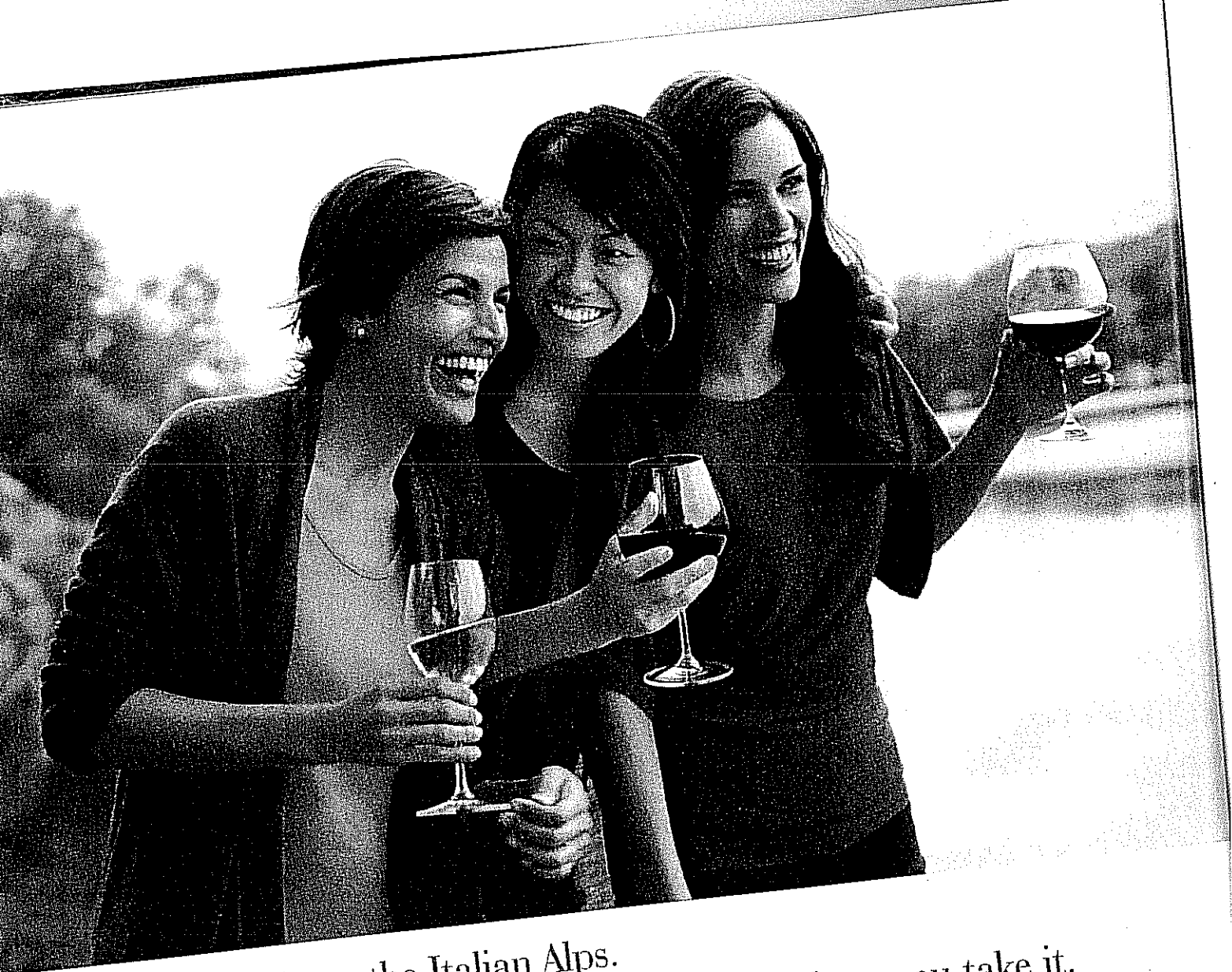
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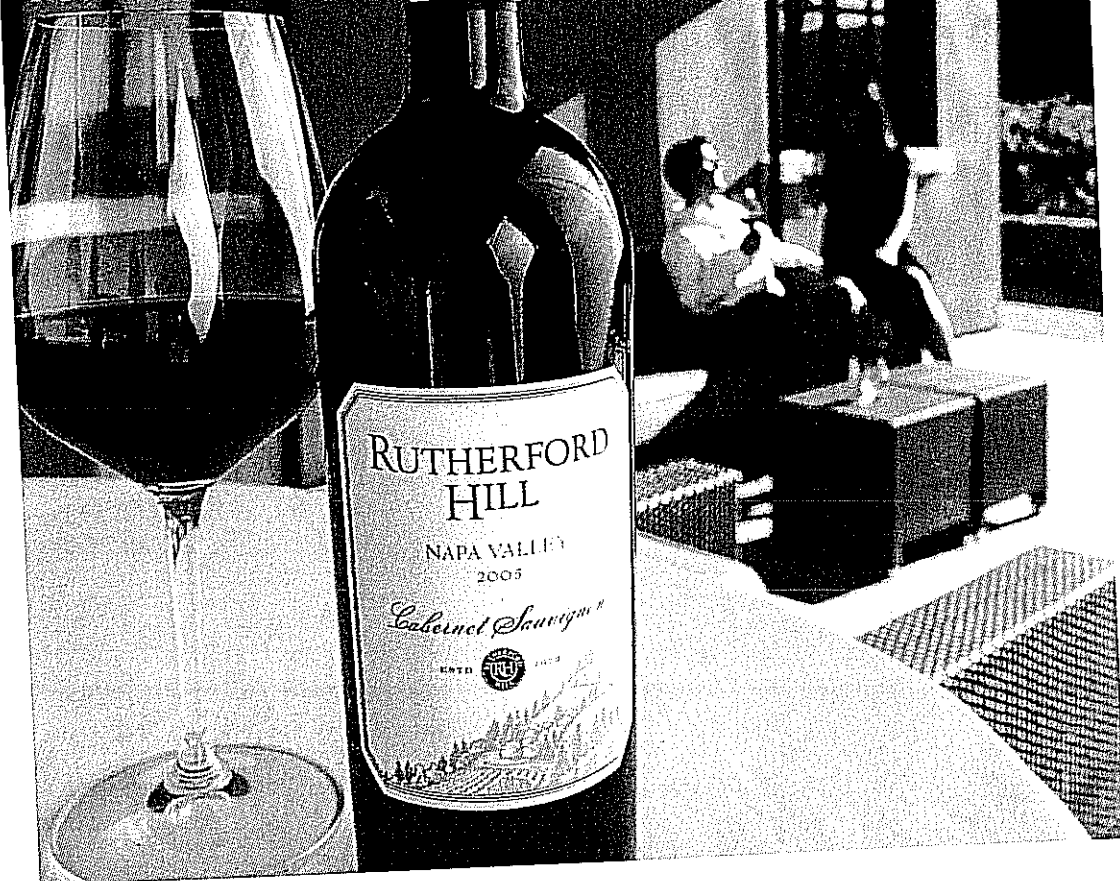


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## PORK LETTUCE WRAPS WITH GRAPEFRUIT

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 2 tablespoons fish sauce
- 2 tablespoons fresh lime juice
- 2 teaspoons packed dark brown sugar
- 3 tablespoons shredded unsweetened coconut
- 1 medium pink grapefruit
- 3 tablespoons chopped roasted salted peanuts
- ½ cup coarsely chopped fresh mint

- 1 teaspoon hot Asian chili sauce (sambal oelek or sriracha)
- 2 scallions, thinly sliced diagonally
- 2 tablespoons vegetable oil
- ½ pound lean ground pork
- 1 teaspoon finely grated peeled ginger
- 1 small red onion, halved and thinly sliced
- Romaine or Bibb lettuce leaves, for wrapping

1. Mix the fish sauce, lime juice and brown sugar in a small bowl; set aside.
2. Lightly toast the coconut in a skillet over medium heat; cool. With a sharp knife, peel and segment the grapefruit, removing the white pith. Toss the segments in a bowl with the coconut, peanuts, mint, chili sauce and scallions.
3. Heat 1 tablespoon oil in a large skillet over medium heat. Add the pork and cook, breaking it

up, 4 to 5 minutes (do not brown). Transfer the meat to a bowl and drain any excess liquid; set aside. Raise the heat to high, add the remaining 1 tablespoon oil to the skillet, then the ginger and red onion; cook to soften, about 1 minute. Add the onion to the meat, pour in the fish-sauce mixture and gently toss.

4. Divide the pork mixture among lettuce leaves and top each with some of the grapefruit salad.

## SHRIMP PAD THAI

ACTIVE: 45 min | TOTAL: 50 min | SERVES: 4

- 8 ounces flat Thai rice noodles
- ¼ cup fish sauce
- ¼ cup raw or turbinado sugar
- 1 to 2 tablespoons hot Asian chili sauce (sambal oelek or sriracha)
- 2 tablespoons fresh lime juice, plus lime wedges for garnish
- ¼ cup vegetable oil
- 1 pound large shrimp, butterflied with the shells on
- 4 large cloves garlic, chopped
- 1 12-ounce package extra-firm tofu, cut into ½-inch cubes
- 6 radishes, cut into thin strips
- 4 scallions, halved lengthwise and cut into 1-inch pieces
- ½ cup roasted salted peanuts, coarsely chopped
- 2 cups bean sprouts
- 2 jalapeño peppers (red and green), seeded and thinly sliced into strips

1. Soak the noodles in a bowl of warm water until soft enough to separate, about 10 minutes. Mix the fish sauce, sugar, chili sauce and lime juice in a separate bowl. When the noodles are soft, drain and return to the bowl. Put the bowls and other ingredients next to the stove (this dish cooks quickly).
2. Heat a wok or large skillet over high heat until very hot. Add the vegetable oil, then add the shrimp and stir-fry until pink, about 2 minutes. Transfer the shrimp to a bowl using a slotted spoon; leave the oil in the pan. Add the garlic and tofu to the pan; stir-fry until just golden. Add the noodles and ¼ cup fish-sauce mixture; stir-fry until the noodles absorb the sauce, about 3 minutes. Add up to ¼ cup water if the noodles seem dry, but don't let them become mushy.



**And for Dessert...** Make your own coconut pops: Puree a 14-ounce can of coconut milk with the grated zest of 1 lime, the juice of 2 limes, ¼ cup confectioners' sugar and ¼ cup shredded coconut. Pour into small popsicle molds or 3-ounce paper cups; insert wooden popsicle sticks. Freeze several hours, or until firm.

3. Add the radishes, scallions and ¼ cup peanuts; toss to combine. Stir in the remaining fish-sauce mixture. Taste and adjust seasoning (you can add more water, lime juice or fish sauce).
4. Return the shrimp to the pan and heat through, about 2 minutes. Transfer the mixture to a platter; top with bean sprouts, jalapeños and the remaining ¼ cup peanuts. Serve with lime wedges.



## What to Drink

Try one of these refreshing Asian beers: The subtle notes of corn and rice taste great with Thai flavors.

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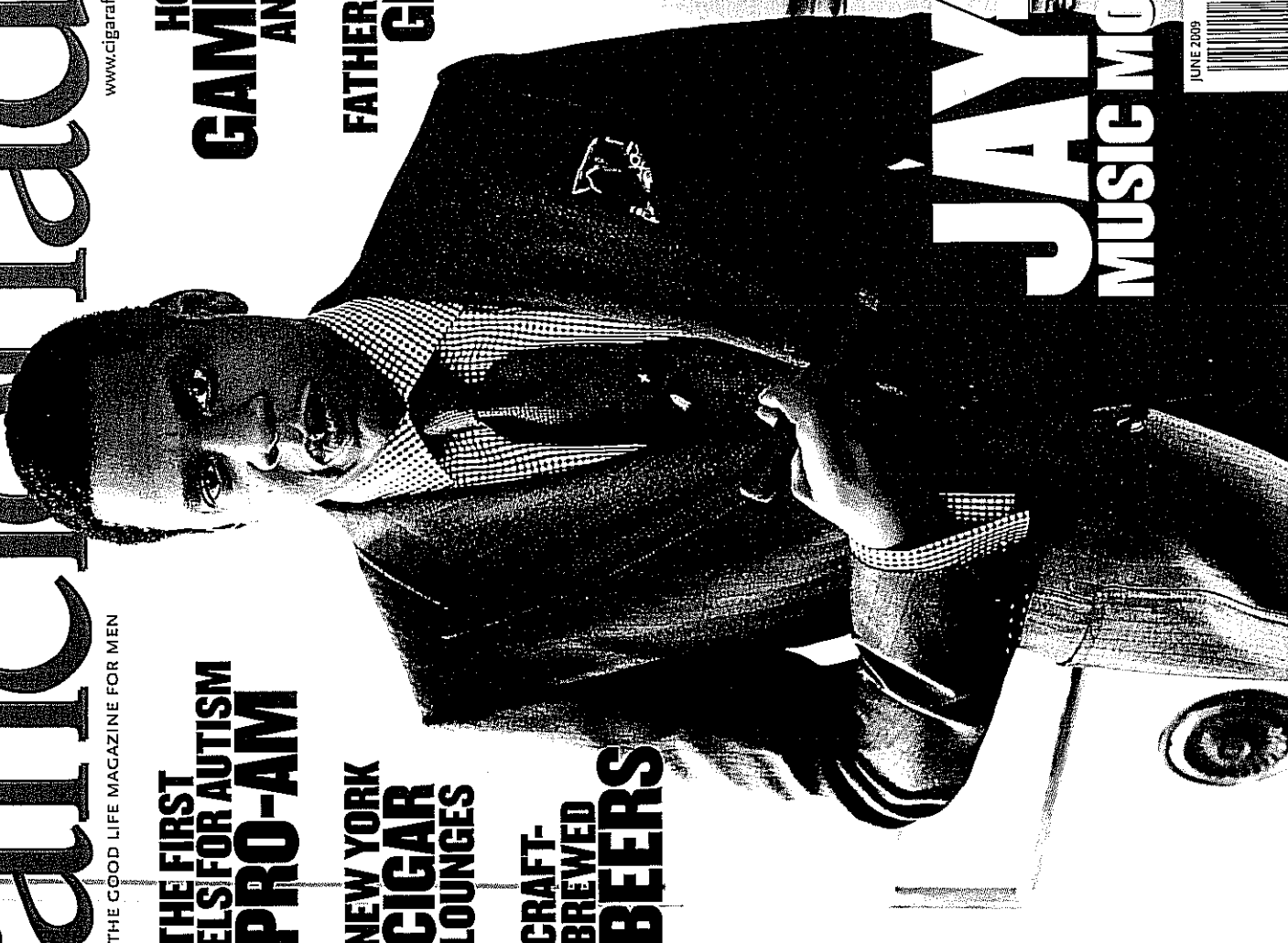
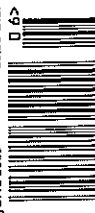
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MAY 2009

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PAGE 75

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RECIPE, P.46



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Of course it tastes better than other beers. We've had over 600 years to get the recipe right. Our esteemed brewery has been producing beer in Louvain since 1366. Which means we've been around a bit longer than most. Mind you, over the years our beer has witnessed the odd change or two. For instance, our customers no longer drink it to ward off the Plague, as they used to in medieval times. However, one thing has stayed the same after all these years: Stella Artois is still painstakingly brewed in a time-honored tradition with the choicest ingredients. Which is why our customers have kept coming back for more, even after 600 years.



Always enjoy responsibly. [stellaartois.com](http://stellaartois.com)  
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## Feeling Bold? These Non-Wimpy Wines Are for You

In 1976, winemaker Joel Peterson harvested eight acres of Sonoma County Zinfandel grapes, and Ravenswood Winery was born. In the three decades since, Joel—affectionately known as the Godfather of Zin—has shepherded the Sonoma-based winery from a one-man garage operation to the number one producer of Zinfandel in the world. Today, Joel remains true to his founding vision, producing essential California wines in a classic, bold style.

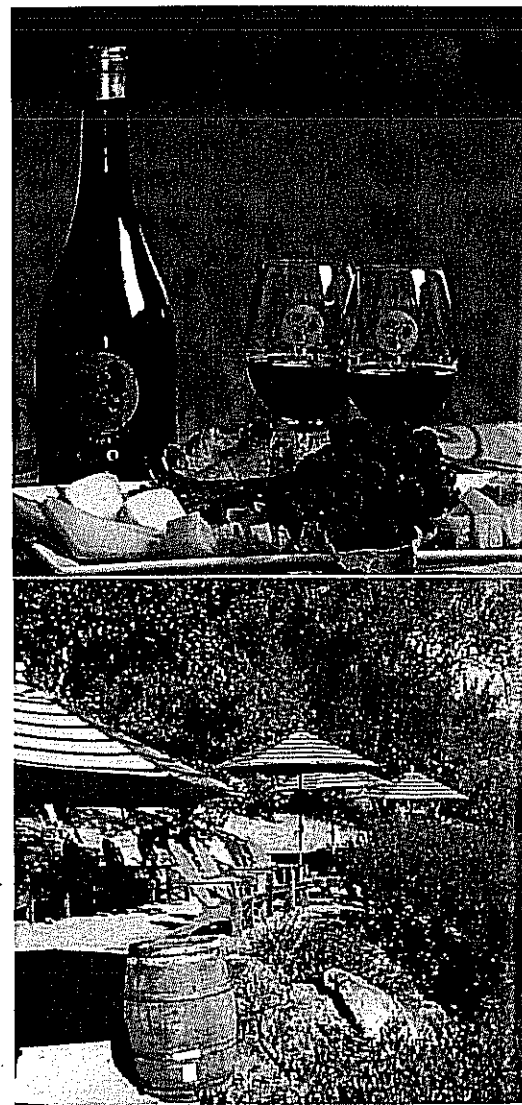
A visit to Sonoma isn't complete without a visit to Ravenswood Winery, which is a quick walk, drive or bike ride from Sonoma's downtown square. No reservations are required to enjoy Ravenswood's "non-wimpy wines"—in fact, you can leave your reservations at home.

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You can also stop in for an afternoon wine and cheese tour in their estate Zinfandel and Merlot vineyards, or reserve a spot in one of the Blending Seminars, which allow you to experience the joy of the winemaking process. You'll create and bottle your very own Zinfandel blend to take home and impress your friends.

If you can't make it to Sonoma, they'll send Ravenswood to you: Join Club Raven for access to exclusive small-lot wines, invitations to members-only events and special discounted prices.

For more information on visiting Ravenswood Winery or joining Club Raven, call 888.669.4679 or visit [ravenswood-wine.com](http://ravenswood-wine.com).



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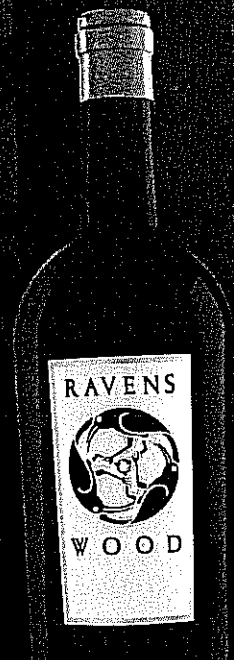


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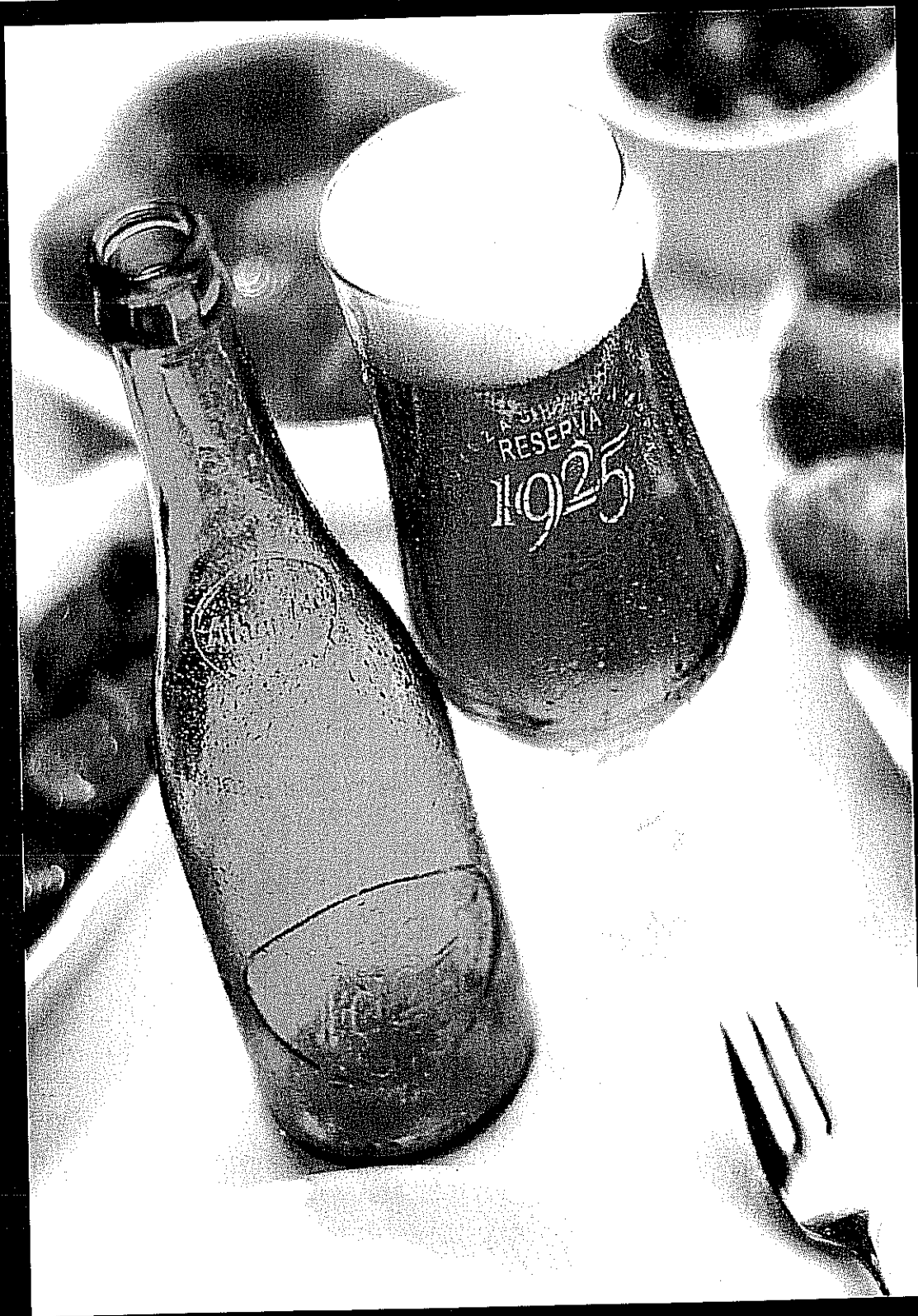
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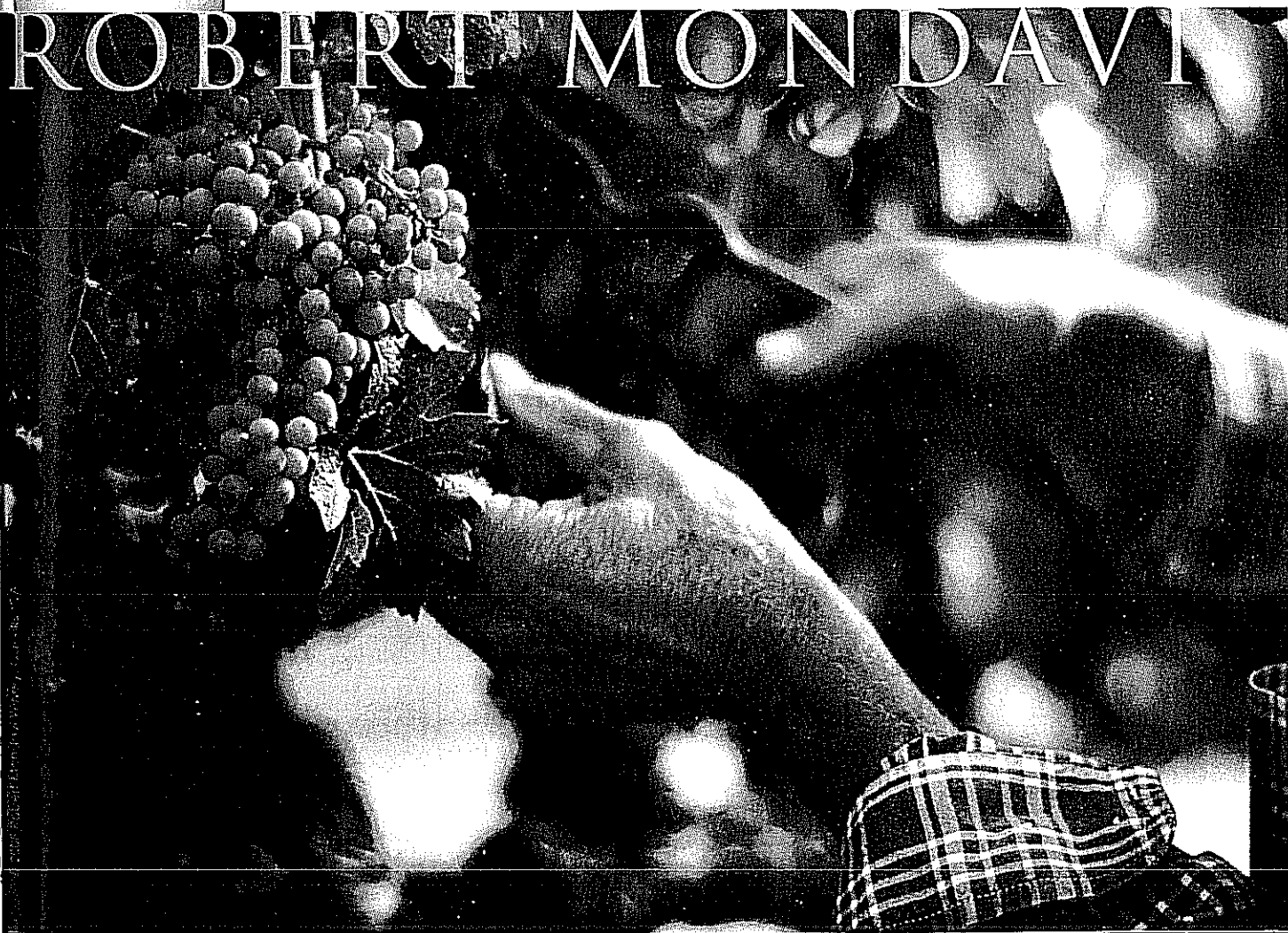
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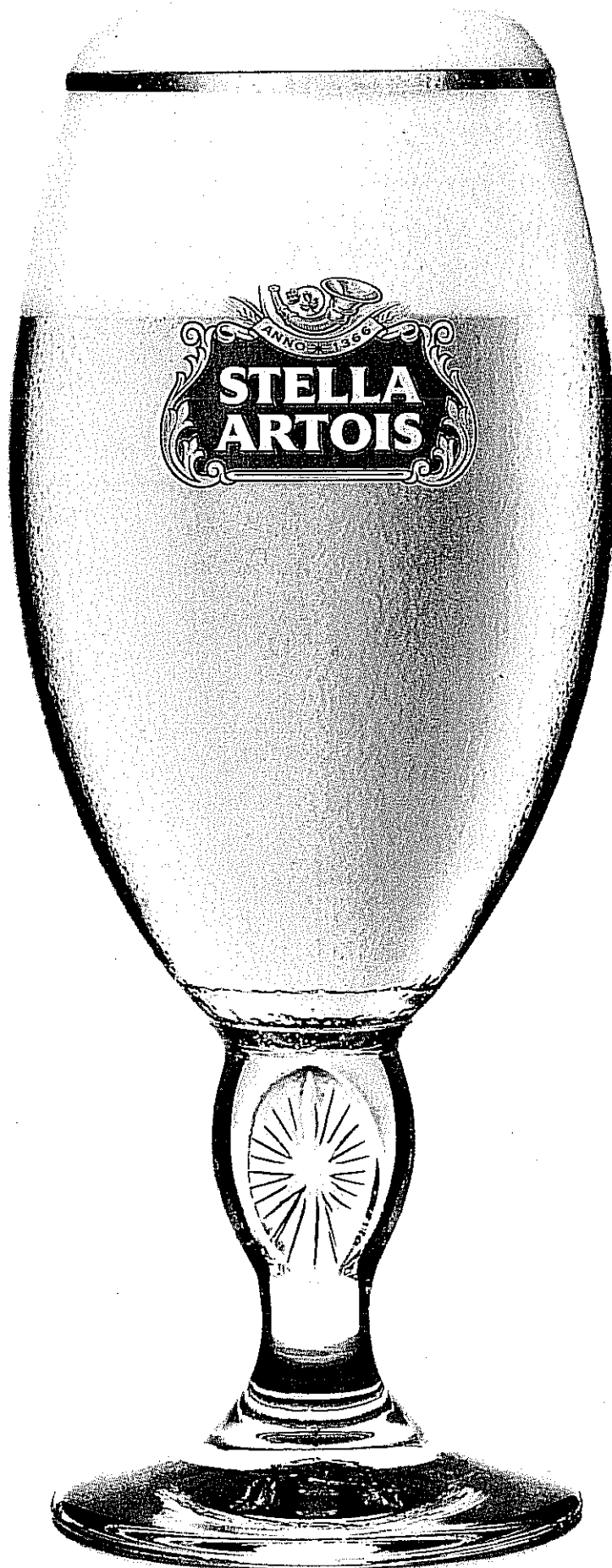
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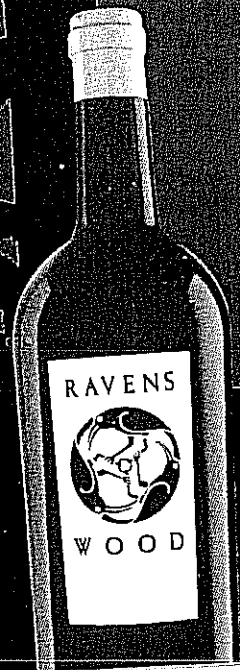


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# Exotic Chocolate Meets Handcrafted Beer



PHOTOGRAPH: ROB SINSEY. CREAMY RICOTTA RECIPE ADAPTED WITH PERMISSION FROM WILLIAMS-SONOMA FAMILY MEALS. CREATING TRADITIONS IN THE KITCHEN PUBLISHED BY SIMON & SCHUSTER. AVAILABLE IN STORES AND ONLINE. © 2008 THE CASTLE BEER COMPANY, EGGSTON, USA.

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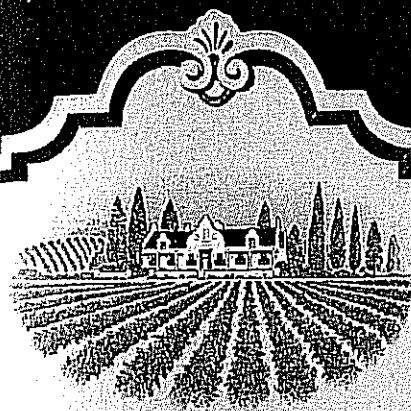
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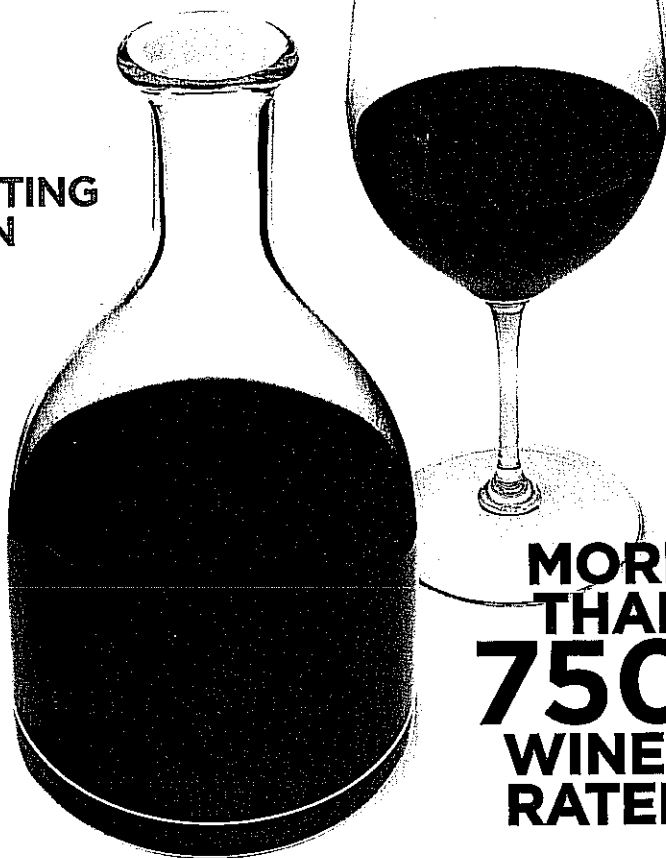
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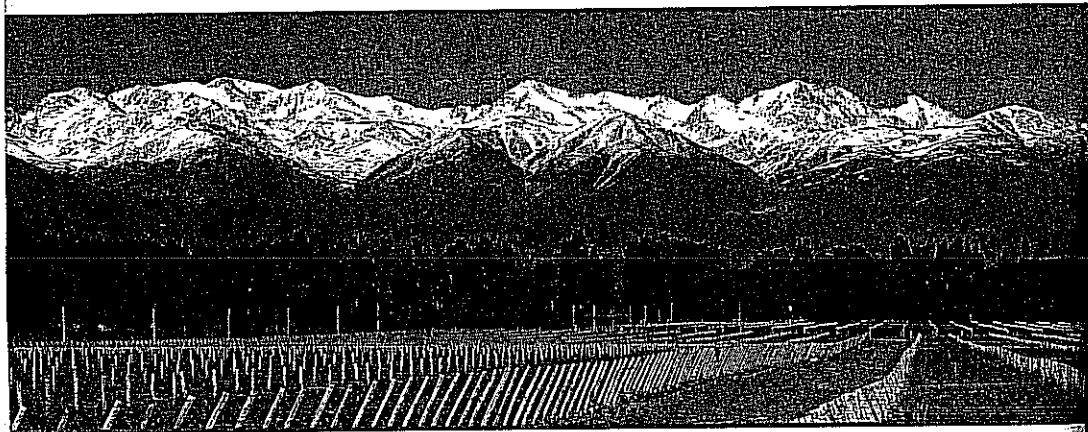
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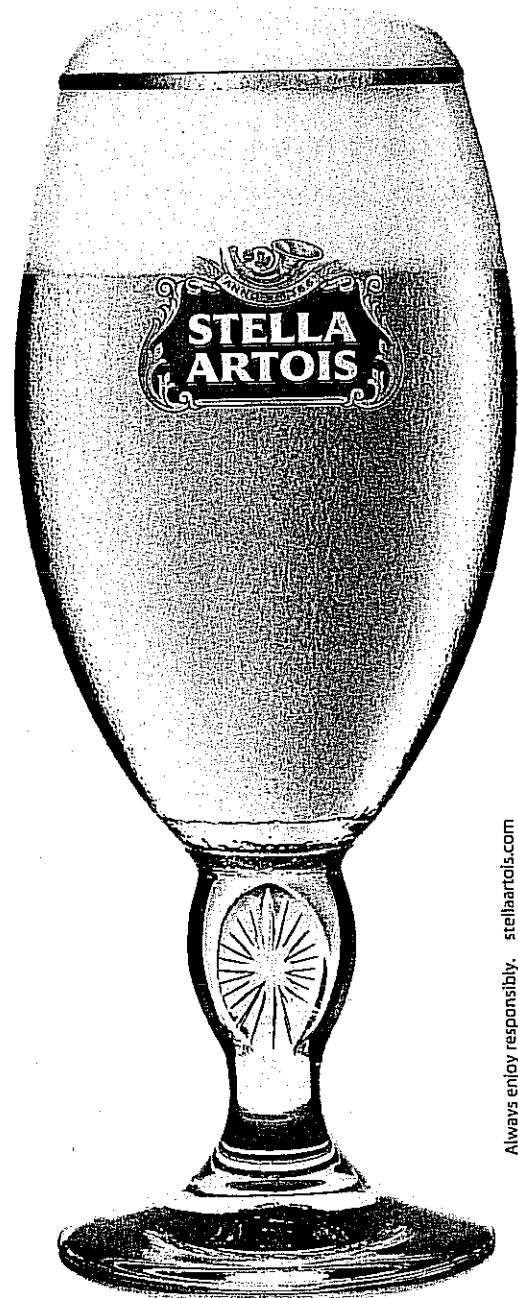
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CARL J. MATT  
 PHOTO

Of course it tastes better than other beers. We've had over 600 years to get the recipe right. Our esteemed brewery has been producing beer in Leuven since 1366. Which means we've been around a bit longer than most. Mind you, over the years our beer has witnessed the odd change or two. For instance, our customers no longer drink it to ward off the plague, as they used to in medieval times. However, one thing has stayed the same after all these years. Stella Artois is still painstakingly brewed in a time-honored tradition with the choicest ingredients. Which is why our customers have kept coming back for more, even after 600 years.



Perfection has its price.



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Q: SEARCHING FOR FINE ITALIAN WINES?



A: LEONARDO LOCASCIO SELECTIONS



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**RAVENSWOOD**  
NO WIMPY WINES



# Men's Journal

July 2008 | Volume 17 | Number 6

## SUMMER'S HERE!

ADVENTURE  
TRIPS AT  
LAST YEAR'S  
PRICES  
AMERICA'S  
WILDEST  
NATIONAL PARK  
MOUNTAIN  
BIKING'S  
NEW MECCA  
NATURAL  
WATERSLIDES  
GOURMET  
BURGER  
RECIPES AND  
SUMMER  
ALES

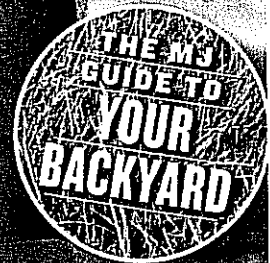
LeMond vs.  
Armstrong  
The  
Bitterest  
Feud in  
Sports

Bizarre New  
Six-Pack  
Abs Surgery

How the  
Russians Stole  
the North Pole

## JACK JOHNSON

The Secrets  
of Staying  
Mellow



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#BXNBS1  
#M1L0020  
PERIODICA  
SOMERSET  
PO BOX 6  
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BRIDGEWATER  
LIBRARY

Rec'd: JUN 04 2008

SAD3 | MENJOURNAL.COM



## DRINKING

## THE BEERS OF SUMMER

*Hefeweizen is the classic, but these 10 special-batch domestics are just as worthy of your cooler, and are the perfect match for any summer fun.* by ERIN BARNES AND DACUS THOMPSON

**THE INTERLOPER**

Summertime is Goose Island's Cologne-style brew. But this beer's from Chicago, not quite Rhineland, and the slightly watery flavor makes for a better thirst quencher than main course. **PAIR WITH:** A slow lap around the bases ([gooseisland.com](http://gooseisland.com)).

**THE THRU-HIKER**

The good folks at Anchor managed to bottle a stroll through the redwoods with their Summer Beer, with hints of honeysuckle and berry but heartier than the slimmed-down bods of most summer brews. **PAIR WITH:** A romp in the woods with your best girl ([anchorbrewing.com](http://anchorbrewing.com)).

**THE BRUNCH DATE**

Zon, Boulevard's riff on Belgian witbier, is part of any complete breakfast, be it huevos rancheros or creamed chipped beef. (And no, we don't have a problem with drinking before noon.) **PAIR WITH:** Fetching the paper ([blvdbeer.com](http://blvdbeer.com)).

**THE GRANOLA**

'Otter Summer, from Vermont's sustainably managed Otter Creek, has a reliable but not overwhelming bitterness, giving it a nice, breadly flavor that makes up for the state's other export, Phish. Well, almost. **PAIR WITH:** Building a tree house ([ottercreekbrewing.com](http://ottercreekbrewing.com)).

**THE DINNER PARTNER**

New Belgium's Skinny Dip goes well with heavy foods, like a well-dressed burger. It's smoky with some hop, but for some reason (maybe we didn't drink enough), no one shed threads. **PAIR WITH:** backyard BBQ ([newbelgium.com](http://newbelgium.com)).

**THE ISLAND QUEEN**

We associate shandies (lemonade mixed with beer) with the Caribbean, but Wisconsin-brewed Leinenkugel's Summer Shandy gets the taste right: heavy on the lemon flavor but without wine-cooler sweetness. **PAIR WITH:** Putting off yard work ([leinie.com](http://leinie.com)).

**THE STANDBY**

Yeah, you've heard it before: Sam Adams's Summer Ale is great. But after all these years even we were surprised by its fresh blend of honey, spice, and nuts. It'll put out the fire for everything from a pig roast to a masala. **PAIR WITH:** Tarring and feathering ([samueladams.com](http://samueladams.com)).

**THE LUMBERJACK**

Rogue's dingy brewery in Newport, Oregon, churns out its heady American Amber Ale in honor of Independence Day. What says "Happy birthday, America" more than the hints of mulch, bark, molasses, and coriander? **PAIR WITH:** Rafting Hells Canyon ([rogue.com](http://rogue.com)).

**THE BANJO PLAYER**

SweetWater's Road Trip is one to swill straight out of the cooler, with few words between gulps (like a true southern gentleman). Ice-cold, this Georgia beer has a citrus flavor that provides a crisp, if slightly bitter, kick in the teeth. **PAIR WITH:** Front porch sittin' ([sweetwaterbrew.com](http://sweetwaterbrew.com)).

**THE MASSEUSE**

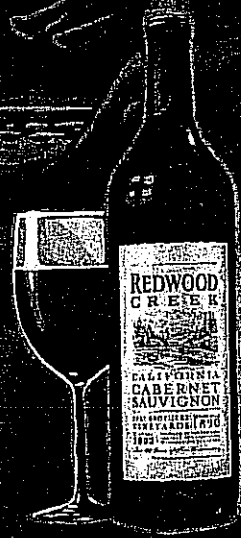
Slightly lemony with hints of sourdough (from the bitterness that comes with an abundance of Czech hops), Sierra Nevada's Summerfest is the beer you yearn for after a long day of surfing. **PAIR WITH:** Rubbing on aloe ([sierranevada.com](http://sierranevada.com)).



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SATISFY YOUR TASTE FOR ADVENTURE





Proper Pint.

Admire the incomparable chestnut hue. Indulge in the rich, creamy head.  
Linger on the caramel notes with hints of nuts and plum. There is only one proper pint.  
Bass, the Original Pale Ale.



ALWAYS ENJOY RESPONSIBLY. ©2007 Import Brands Alliance, Importers of Bass® Pale Ale, St. Louis, MO

CALIFORNIA RHÔNES: RISING STARS / RHÔNE VALLEY: RISING STARS

# Wine Spectator

[www.winespectator.com](http://www.winespectator.com)

## 2005 BORDEAUX

99 points

## 2000

99 points

## 1990

97 points

## 1989

98 points

## 1982

95 points

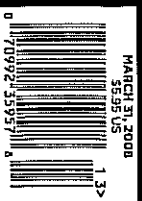
## 1961

99 points

We Review Nearly  
1,000 Wines From  
A Vintage That Ranks  
Among the Greatest  
Since the Legendary 1961



EIGHT 100-POINT WINES





"I DO NOT SEEK.

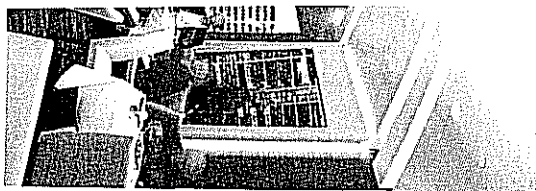
I FIND."

— PICASSO —

Chimney Rock Cabernet Sauvignon—a rare balance of elegance and power, hand-crafted in the Stags Leap District.

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completing the restaurant's

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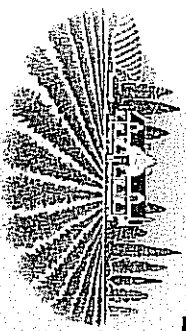
h different than Man-az, with its urban look may differ, but they both s and explore the best king out.

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(408) 867-4711 Web ost Dinner \$35-\$42: irds All major

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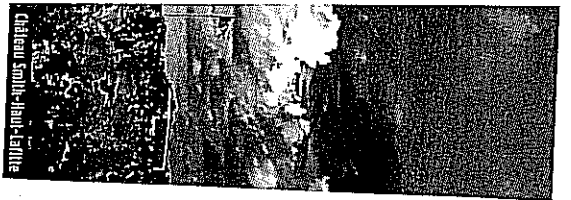
"YOU CA  
ATTENT

Please Drink Responsibly.

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64P: BERNARD TUDOR.COM





year stint as head winemaker in 2003. Les Trois on, Bertrand, making the estate is one of the oldest in the century, and sits on lines from here always

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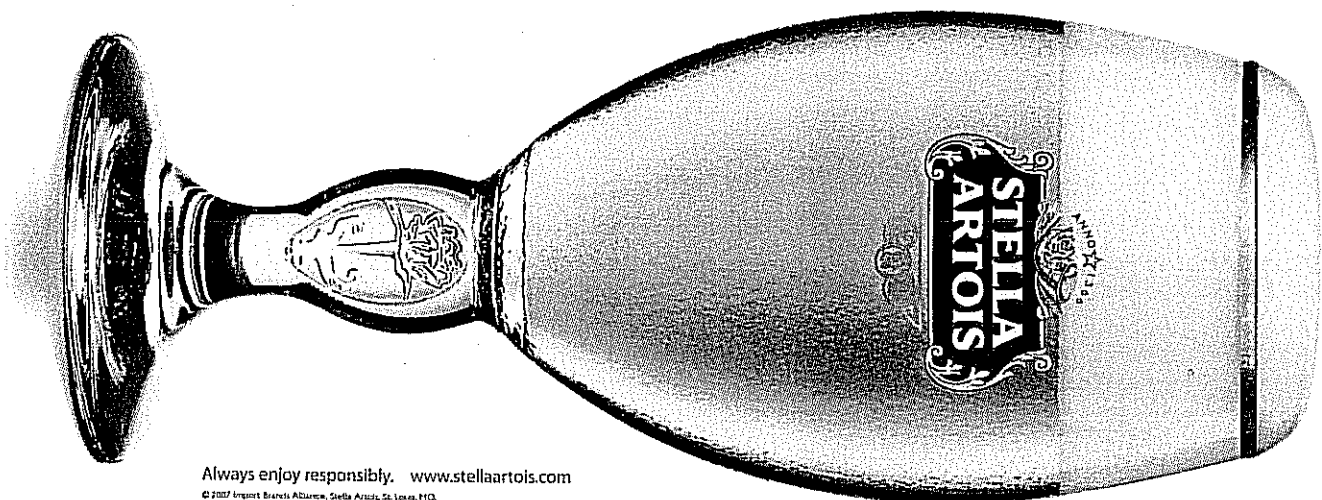
**4.5% Cabernet Franc**  
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PIZZA KULTU

Of course it tastes better than other beers. We've had over 600 years to get the recipe right. Our esteemed brewery has been producing beer in Louvain since 1366. Which means we've been around a bit longer than most. Mind you, over the years our beer has witnessed the odd change or two. For instance, our customers no longer drink it to ward off the Plague, as they used to in medieval times. However, one thing has stayed the same after all these years. Stella Artois is still painstakingly brewed in a time-honored tradition with the choicest ingredients. Which is why our customers have kept coming back for more, even after 600 years.



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original banquet hall in the past,

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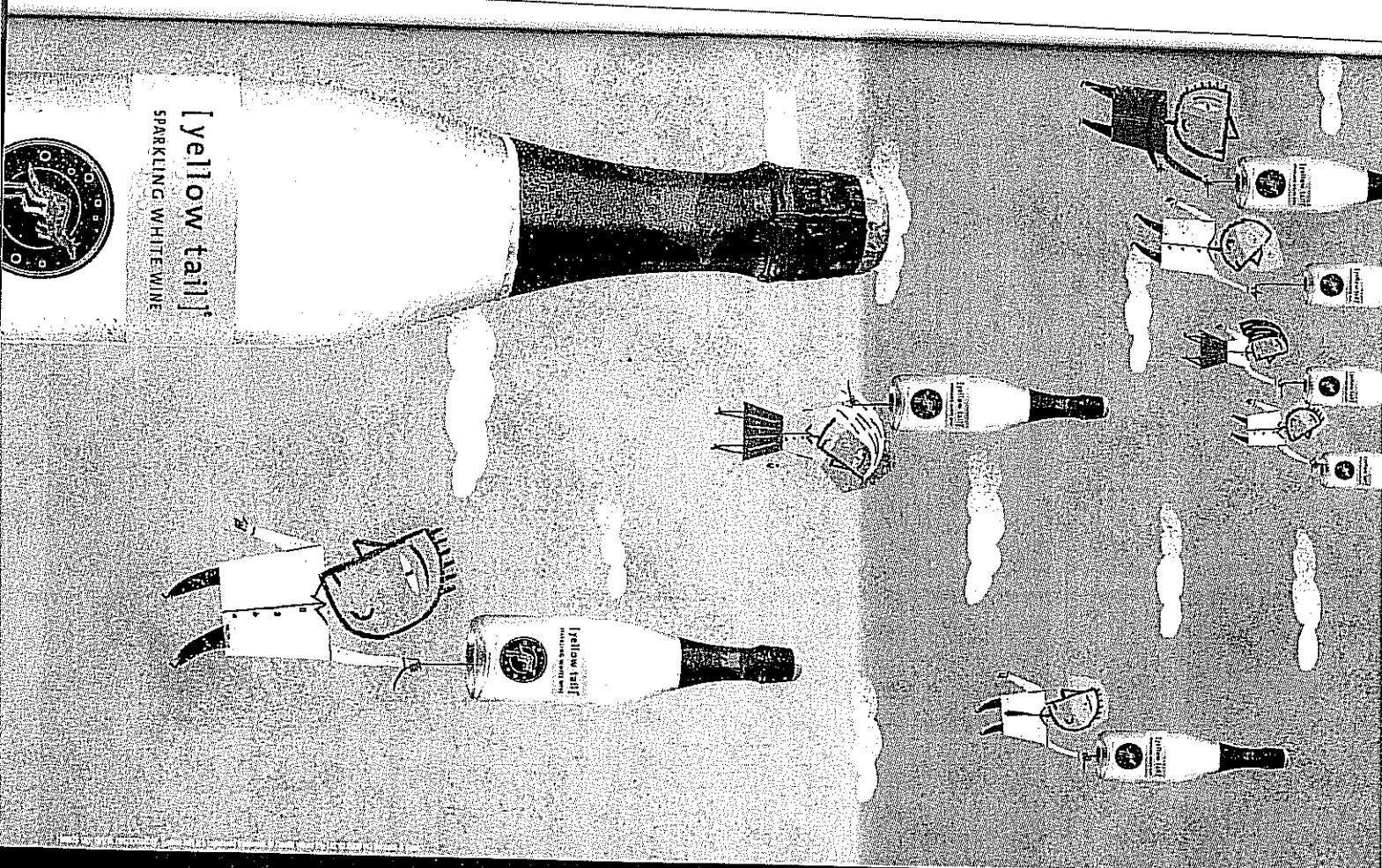
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l major

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Friday; dinner, daily  
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SUZIE ALTMAN/NEW YORK TIMES/REX



new  
[yellow tail] sparkling wine

# Men's Journal

**SPECIAL REPORT**  
**HOW TO STOP A  
HEART ATTACK**

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**SPRING  
BREAK  
DONE  
RIGHT:**

**FIVE  
PERFECT  
BEACH  
RESORTS**

**FAMILY  
FRIENDLY  
GETAWAYS**

**FITNESS  
GET FAST  
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**THE  
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SPORT:**  
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**THE SUDDEN  
RISE OF**  
**Josh  
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## DRINKING

# ITALIAN, IN ENGLISH

*How to PICK A WINE that can make even a pizza dinner sing.*

by DANIEL DUANE

**A**NY MAN WHO'S BROWSED the Italian labels at his local wine shop knows the insecurity of not understanding a single word (save, perhaps, "Chianti"). Most of the world's winemakers operate in the French tradition, helpfully referencing the grape varietals. Italian winemakers, though, often name their wines after one of thousands of different wine districts. Still, it's worth learning a few varietals. Italians have been making great wine for some 3,000 years, and they're still treating it the way their ancestors did: every bit as central to good eating as bread, salt, and olive oil.

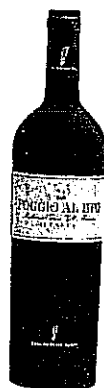
To understand Italy's reds, think in terms of the main grapes of Italy's north, middle, and south. In northern Italy the nebbiolo varietal goes into Barolo or Barbaresco — hugely aromatic, smelling of tar and rose petals, and perfect for a leg of lamb. From the Piedmont try barbera, a grape for spicy wines like barbera d'Asti that are high in acid but low in tannins, making them a knockout with rich foods. Middle Italy produces the less pretentious sangiovese grapes that make Chianti and vino nobile de Montepulciano, and also the so-called Super-Tuscans, densely layered with red fruit and burly tannins, which defy Italian winemaking tradition by blending native and French varietals. In the south the aglianico grape makes an earthy steak wine called aglianico-del Vulture.

Beyond the everyman's pinot grigio, add two more whites to your repertoire: verdicchio and vermentino. The first is a medium-bodied wine from the Adriatic that tastes of citrus, sea breezes, and bitter almond and pairs well with green salads and fresh fruit. The second, vermentino, from the island of Sardinia, off Italy's west coast, is crisp, bracing, and bitter enough to liven up seafood.

Unfortunately, Italian wine labels don't read, "this is a nebbiolo-based red from the north." Instead of asking for just another cabernet, show you're fearless and ask for "something smooth and well-balanced, maybe a nebbiolo." You've just demonstrated the only key to Italian wines: They're way too complex to know everything about, but far too delicious to give up on trying to explore.



## FOUR BOTTLES TO TRY RIGHT NOW



1

**POGGIO AL LUPO, 2004:** To see what Italians can do when they use a more modern approach, take this Super-Tuscan out for a ride. Deep purple and jammy, with big plush flavors of wood and black fruit.



2

**BUCCI VERDICCHIO DEI CASTELLI DI JESI, 2006:** Offering hints of butterscotch, almonds, and golden Delicious apples, this white makes for an excellent pairing with shellfish, especially grilled shrimp.



3

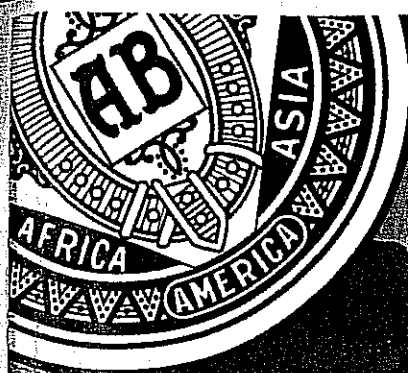
**DE CONCILIIS AGLIANICO DONNALUNA, 2005:** Light fruit floods your tongue, there's an herbal bitterness on the finish, and the whole package is perfect for a nice rack of roast venison.



4

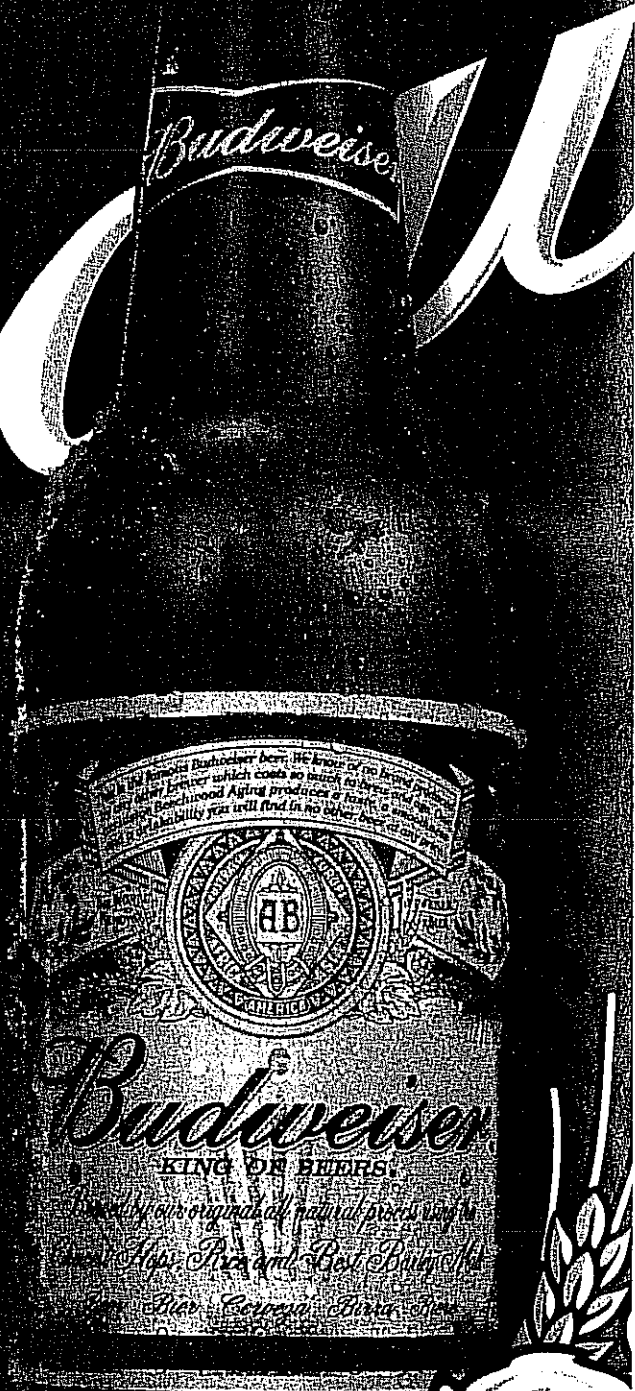
**PIERO MANCINI VERMENTINO DI GALLURA, 2006:** With sage, mint, bitter almonds, and maybe a whiff of hay, this is a light and easy good-times white, just right for washing down a simple piece of fish.





# Budweiser

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DECEMBER 2007

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best roasts

easy sides

*plus* cookies

party wines

gifts & *more*

Herb-Crusted  
Beef Rib Roast  
PAGE 244

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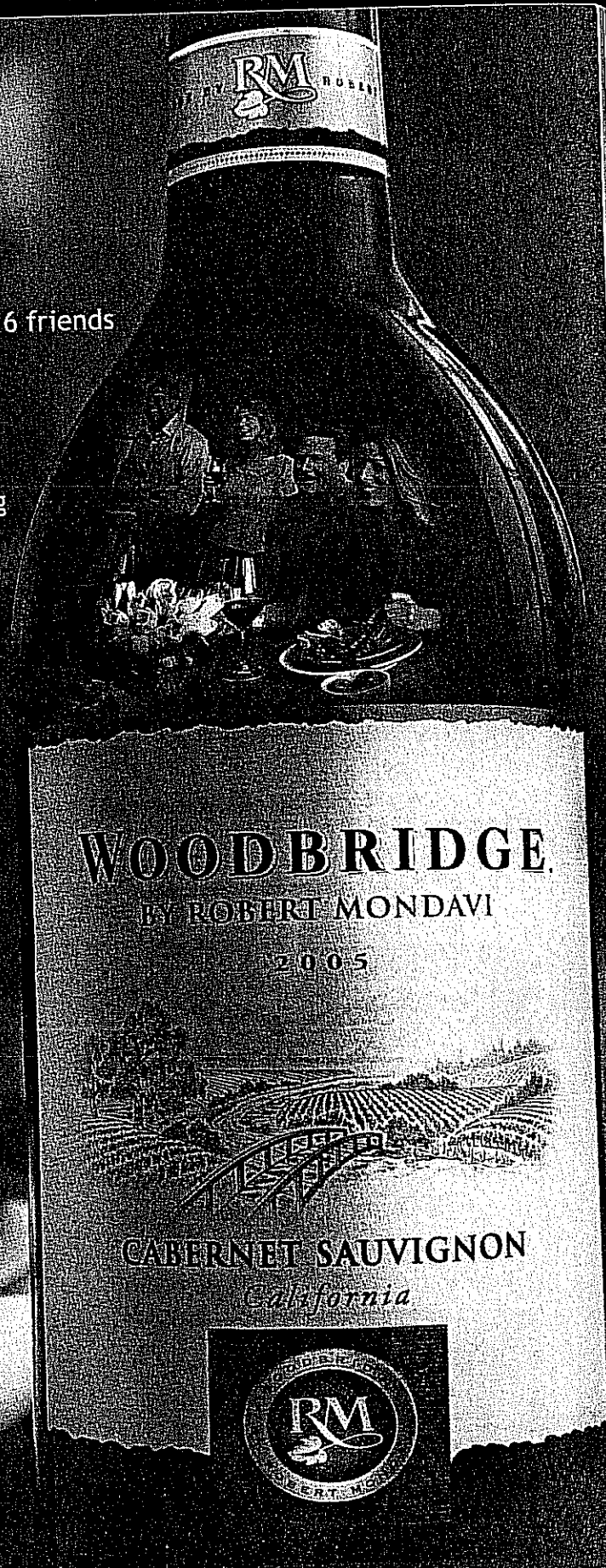
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dishes of 2007

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2 hours enjoying the conversation

1 bottle of



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BY ROBERT MONDAVI

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The sole focus of this glass is to maximize the flavor of Samuel Adams® Boston Lager.

-Jim Koch, Founder & Brewer

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turned outward to  
deliver beer to the  
front of the tongue,  
where the sweetness  
(malt) is tasted.

## ..... TURBULATOR

Bead inside rim creates  
turbulence to release flavor  
and aroma as beer  
enters mouth.

## BOWL

Rounded shape  
collects aromas.

## GRIP

The concave  
shape reduces  
heat transfer  
from your hand.

## WALLS

Thinner walls and rounded  
shape maintain proper beer  
temperature longer.

## NUCLEATION SITES

The laser etching on the bottom  
creates bubbles for constant  
aroma release.

**SAMUEL  
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★ ★ ★ ★ ★ 2005 RHONES ★ ★ ★ ★ ★  
BEST WINES IN A GENERATION

# Wine Spectator

[www.winespectator.com](http://www.winespectator.com)

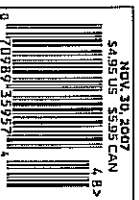
Global Demand  
Fuels Record Prices  
**CAN IT LAST?**

**\$190**  
million  
2007  
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# Wine Auction EXPLOSION

**AN IN-DEPTH LOOK**  
Buyers, Sellers,  
Prices and Trends  
**+ Special Collectors'  
Roundtable**

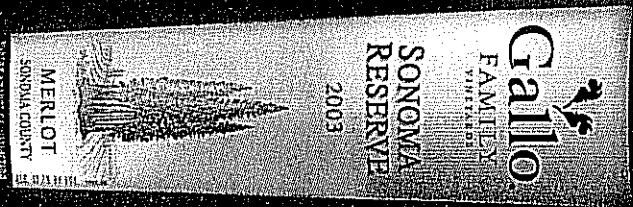
**\$66**  
million  
2003



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loved ones &  
occasion the  
contradictory it  
warmest holi



## GALLO FAMILY VINEYARDS™ MERLOT

### WINEMAKER NOTES

This is a warm and inviting wine with a lush, round feeling in the mouth. The aromas of crushed berries, vanilla and spice are followed by dark and deep flavors of blackberry pie, wild berries and jam. It is aged in French, European and American oak barrels for an average of six months to impart subtle hints of oak flavor.



## DANCING BULL™ CABERNET SAUVIGNON

### WINEMAKER NOTES

The wine features great dark fruit, balanced by chocolate and hints of vanilla, without overpowering tannins. While allowing the rich fruit to be the star, the firm tannin and wood components provide a gorgeous frame. It is well-structured and has a firm, deep mouthfeel.



## ECCO DOMINI™ PINOT GRIGIO

### WINEMAKER NOTE

A clear, straw-yellow and a concentration truly unique. It possesses aromas, and has a lig with fruit character at

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[WWW.WINESPECTATOR.COM/EVERYDAY](http://WWW.WINESPECTATOR.COM/EVERYDAY)



7

he second quarter of if every 10 Burgundies ion were DRC wines. atage has declined e continued to climb. n top vintages sell at heeled collectors. At Q, 2006, madruselabs and magnums from ;Romane-Conti sold 500 each. While the unde-Conti vineyard e, La Tache has been the bottlings overall, : since 2004.

r prized wines from le Mugnier, Armand r, J-F. Coche-Dury, e Georges de Voglia. us of distinction still nable prices. Do- met's Montrachet \$1,000 to \$2,000 Baland-Montrachet 16 have held steady to \$400 range.

our's grand cru bot- ation-Charlemagne alive. The 2005 re- 3 93 points on Wine 00-point scale and However, the 1990 \$83) still goes for hile the 1995 (on ells for a mere \$70

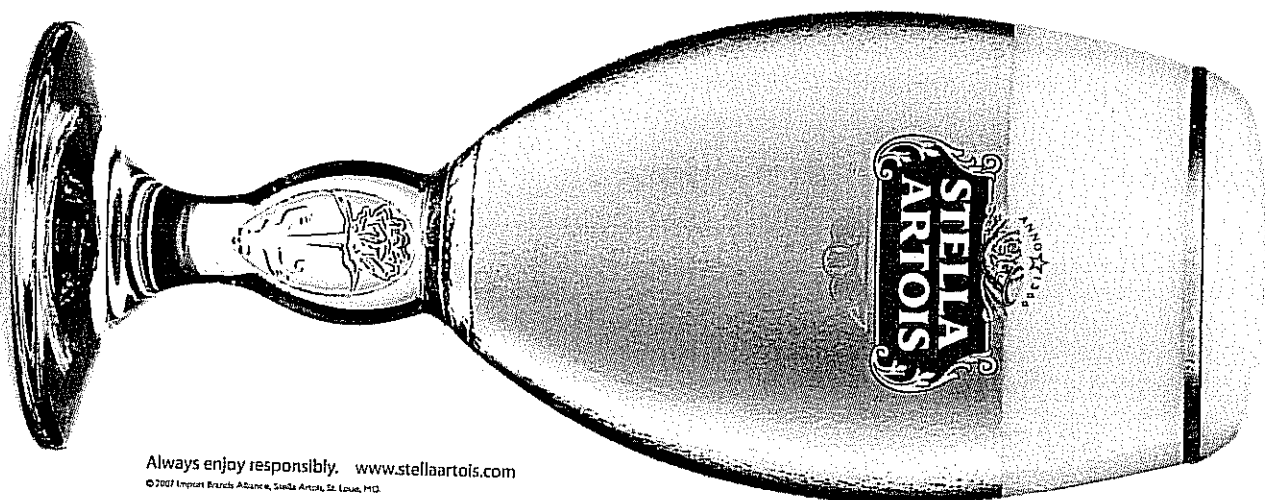
r's Bonnes Mares abled in value since r of 2004; the 1990 100) regularly auc- : than \$1,000. Yet : Mares from Comte oglé are tracking 1990 (on release: bout \$400 a bottle, bargain.

—John Szabo

Of course it tastes better than other beers. We've had over 600 years to get the recipe right. Our esteemed brewery has been producing beer in Louvain since 1366. Which means we've been around a bit longer than most. Mind you, over the years our beer has witnessed the odd change or two. For instance, our customers no longer drink it to ward off the plague, as they used to in medieval times. However, one thing has stayed the same after all these years. Stella Artois is still painstakingly brewed in a time-honored tradition with the choicest ingredients. Which is why our customers have kept coming back for more, even after 600 years.



Perfection has its price.



Always enjoy responsibly. [www.stellaartois.com](http://www.stellaartois.com)  
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eciated much in  
; or a bad thing?  
ng. You can buy  
1 2004 or 2001.  
undles are drink-  
If you stick with  
ou can get some  
; the super-duper  
re and keep your  
vintages that are  
1.  
icently, I have a  
or of winemakers



9 firm connoisseurs

s should be drunk  
just by the rich. It  
s just no way you  
. I'm not going to  
the poor people."  
that there are pro-

Any Tuesday evening

2 hours enjoying the conversation

1 bottle of

6 friends



**WOODBIDGE**

BY ROBERT MONDAVI

2005

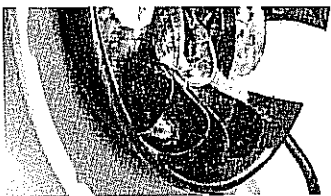


**CABERNET SAUVIGNON**  
*California*



MAKE EVERY DAY A LITTLE LESS EVERYDAY

**WOODBIDGE**  
BY ROBERT MONDAVI



Feb site runs  
y and October

y diners this past  
er scallops with  
fried to a crisp,  
in sauce for the  
ilops. Although R  
town, there are signs  
m was half-empty  
R Cuisine continues.

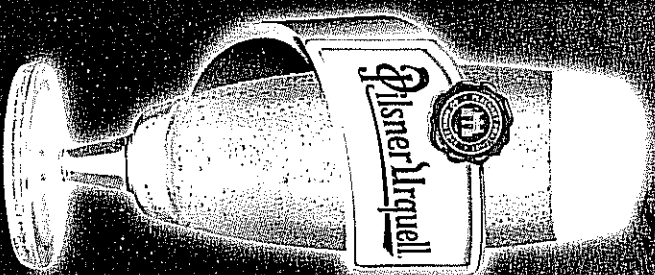
920-4600 Web  
closed in the spring  
yr

la view. The kitchen french fries made nato panzanella ne list boasts some

27-3342 Web site  
r, daily Cost Entries

ly, Tempurillo  
ry texture that  
pranillo also makes  
d features a smart  
palm.

SOME SEE A  
PLACE ON A MAP



SOME SEE A PLACE IN HISTORY

Using the finest local ingredients and a revolutionary brewing technique, our visionary brewmaster discovered what many describe as the authentic, true taste of beer—full-flavored and pleasantly bitter-sweet. It was a discovery that put the town of Pilsen on the map, and the world's first golden beer in bars around the globe.

Discover how beer is meant to taste. Discover Pilsner Urquell.

*Discover how beer  
is meant to taste.*



Please drink responsibly.  
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Greg Norman: A Life in Wine and Golf

# Wine Spectator

[www.winespectator.com](http://www.winespectator.com)

GREAT VINTAGE FOR  
**CABERNET**

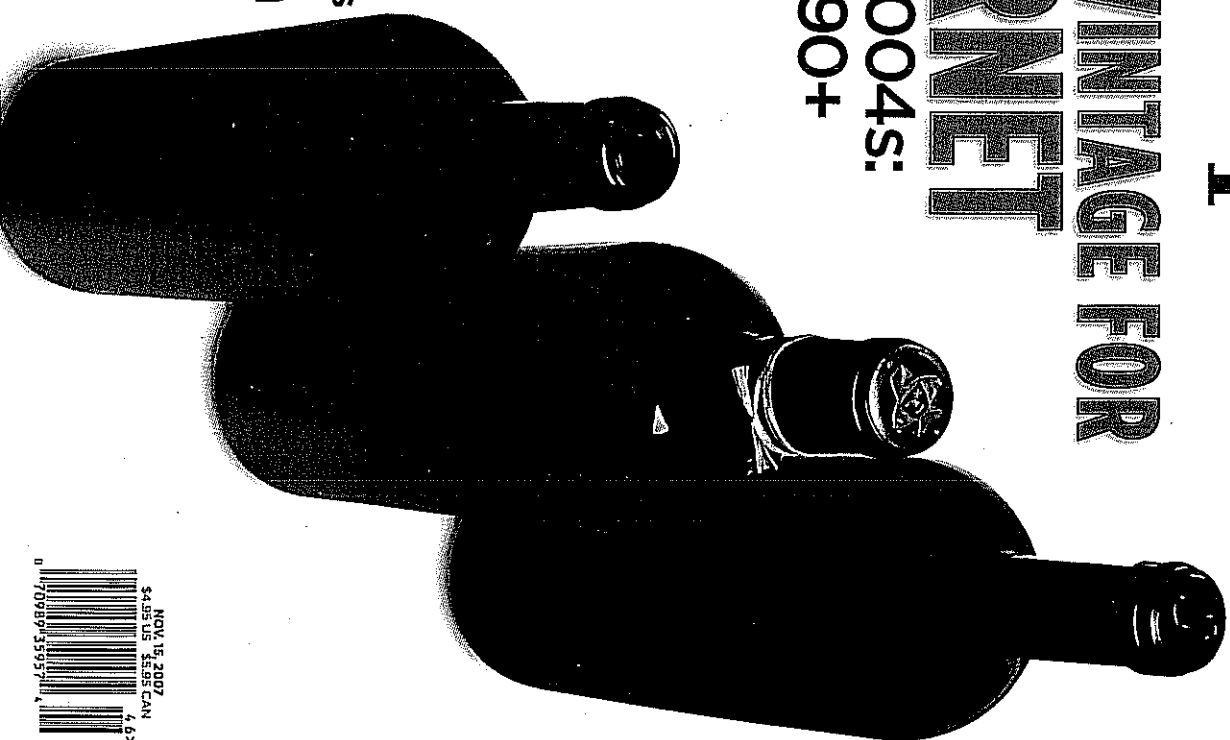
Napa's 2004s:  
143 Rate 90+

MORE THAN  
**1,100**  
WINES RATED

Wine Visionaries:  
Chuck Wagner,  
Jean-Michel Cazes

Values From  
Italy, Spain

Sommelier  
Secrets



NOV 15 2007  
\$4.95 US  
\$6.95 CAN  
4.65  
0 70989 35957 4

ADVERTISEMENT

# WINE EVERY DAY

AHH, NOVEMBER! BRE  
AIR OUTSIDE. Recome  
and smells of autumn. Th  
In another way, pair the n  
Reserve Russian River Va  
this prime appellation in \$  
veal breast with sweet on  
meal at home with WILD



## WINE EVERY DAY does not mean everyday wines.

Frei Brothers has been producing wine in California's Sonoma County since 1890, after Andrew Frei emigrated from Europe and discovered that the county's fertile land could produce top-quality wines that expressed rich terroir. Today, Frei Brothers approaches winemaking with the latest technology, always with an eye to traditional methods. Temperature-controlled upright and rotary fermentors mimic hand-mixing of juice and skins, which results in an optimum extraction of color, aroma, and flavor without tannic bitterness. Frei Brothers Reserve—a perfect reason to enjoy WINE EVERY DAY.

FOR MORE WINE EVERY DAY RECIPES, VISIT [WWW.FREIBROTHERS.COM/EVERYDAY](http://WWW.FREIBROTHERS.COM/EVERYDAY)

WWW.WINESPECTATOR.COM/EVERYDAY

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### STUFFED VEA

FREI BROTHERS

3 to 4 pound

1/4 pound per

2 to

3 large

3

Preheat oven to 375° F.  
pancetta on top. Ro

In a small Dutch oven, sear at  
and cook over medium-high  
to a boil, and return veal to f  
5 minutes before slicing into me





tuff, I have to tell  
ck on a 2-million-

got his first real ex-  
ria in 1976 to visit  
ful taste of Grange.  
ralia and was plan-  
his Sonoma friends  
first one I tried was  
ed. I remember him  
my Hill."  
thing about wine,"  
lin, I was a big beer  
though. I discov-

ed off to the Euro-  
it the best deal for  
ent he tried a dif-  
ardonnay grape to  
"I would look at  
"

nt wines, homing  
to learn, because  
ferences."

"I just absolutely  
he likes. "It's the  
has a little bite to  
I smell it, I want  
nk a really heavy  
rough. Maybe I'll  
so down easy and

erman has built a  
at his homes in

quilly, Fla., con-  
ges of Stag's Leap,  
rines I felt in love  
; says—plus some  
Penfold's Grange  
onte," he grins.  
oath hands as he  
California wines

ing with his col-  
986, 1990, 1991  
from Rockford,  
ton Hills Shiraz  
;eyresbury from

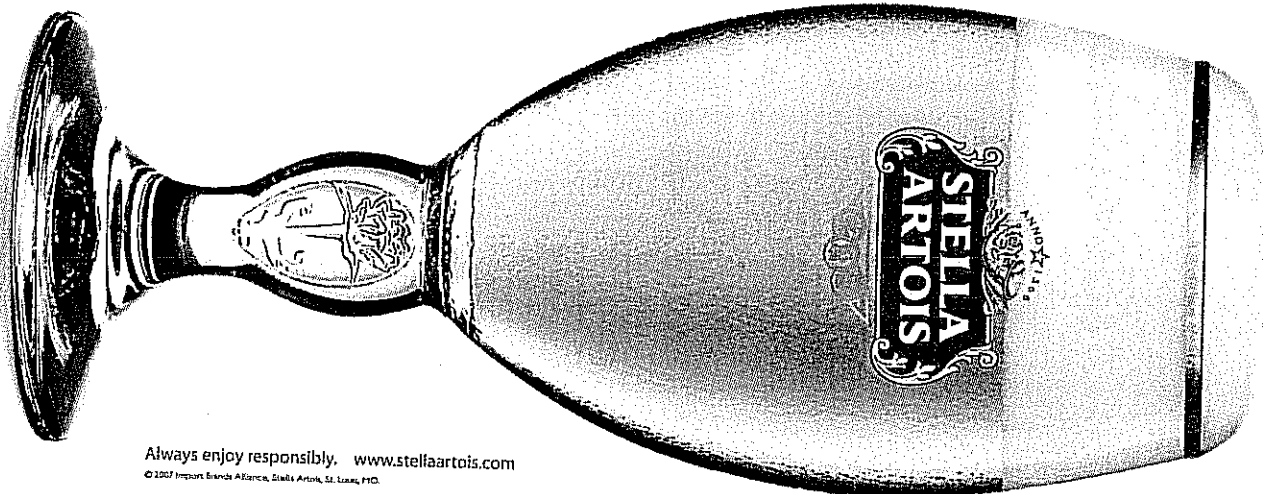
e early and mid-  
tion and Rose-  
tem Montelema  
luffy collection  
Merlot, Bayliss

STEPHEN COLLECTION

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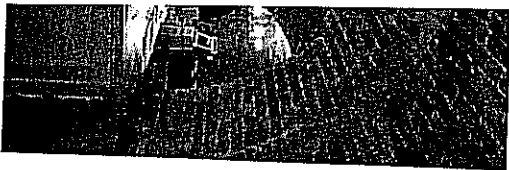


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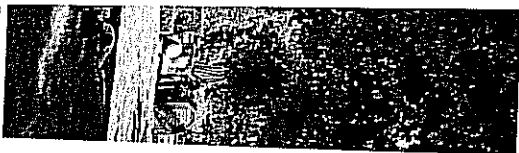


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the castle's lodging room.



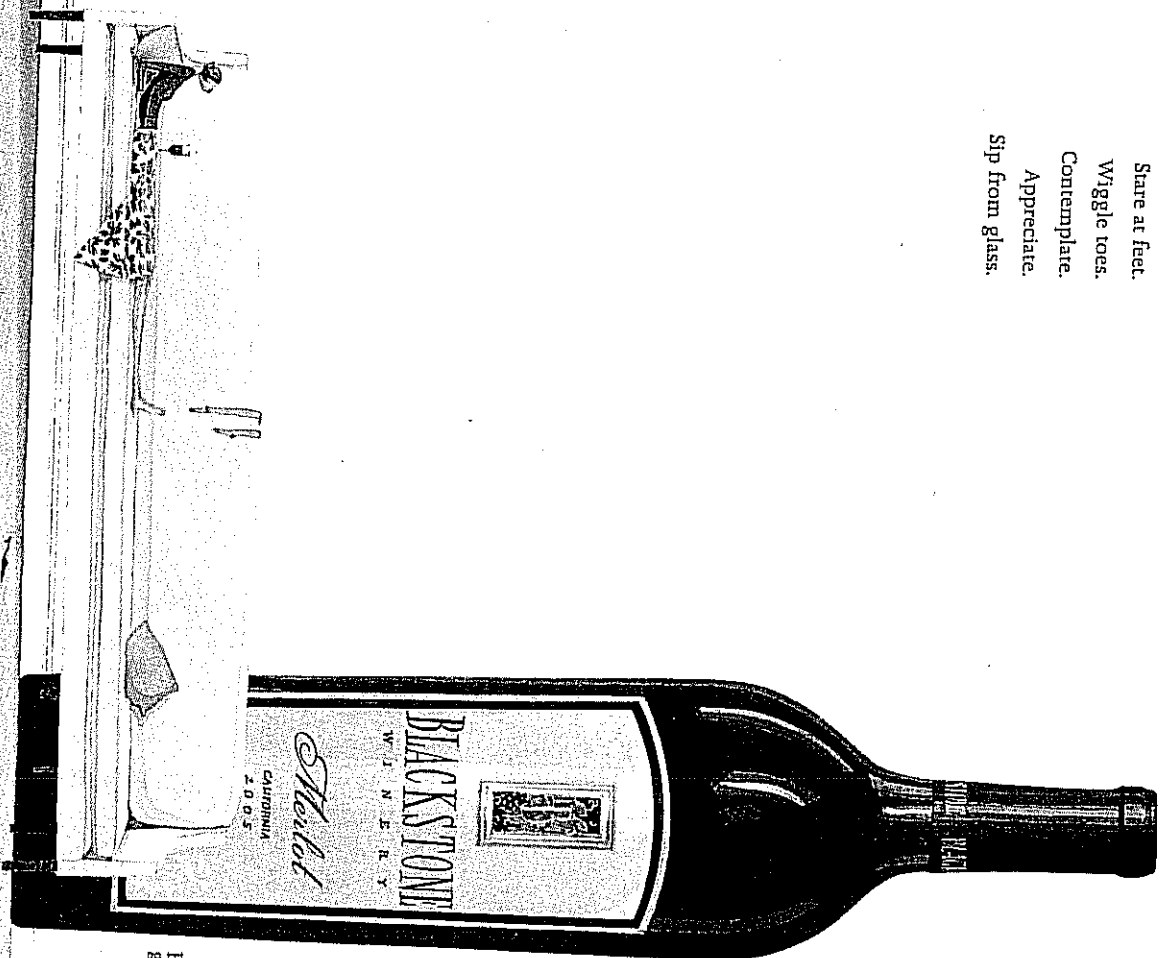
the castle's main structure.

Leading his guests \$30 on weekends allowing time for a at another under- aims big, they can

7) 967-6272  
Monday to Friday,  
and tip

#### Directions:

Take off shoes.  
Stare at feet.  
Wiggle toes.  
Contemplate.  
Appreciate.  
Sip from glass.



For so many  
good reasons.

NOVEMBER 2007 \$4.50

# Gourmet

THE MAGAZINE OF GOOD LIVING



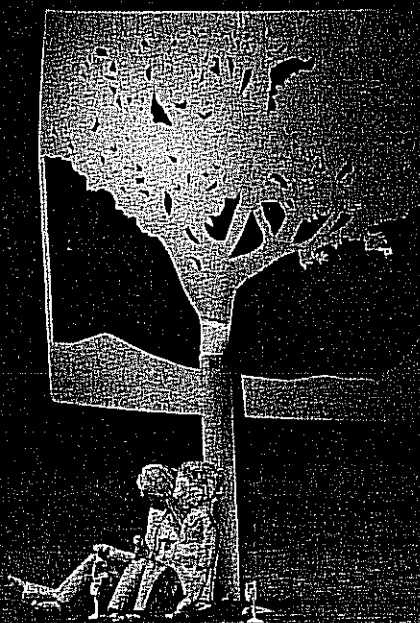
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BERINGER

SINCE 1876

How to get to Napa Valley.



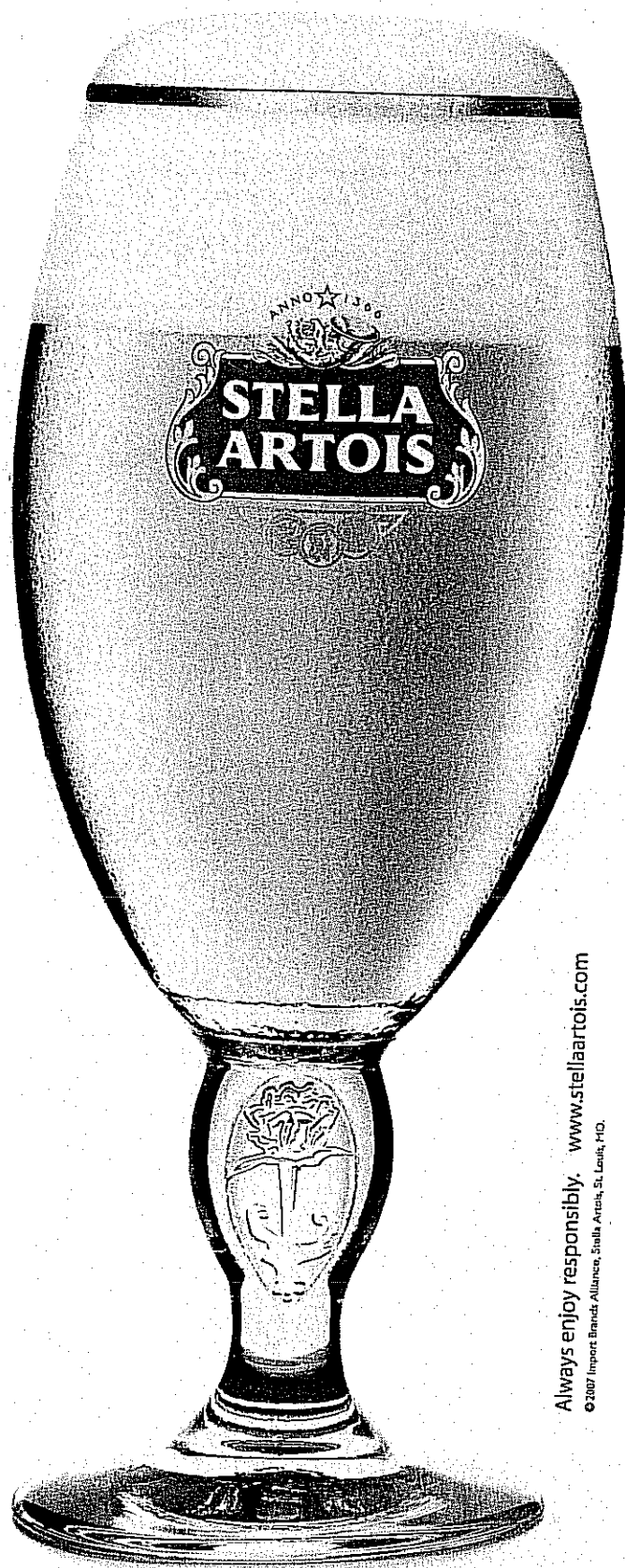
Enjoy  
Responsibly

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**CERTIFICATE OF SERVICE**

I hereby certify a copy of OPPOSER'S SECOND NOTICE OF RELIANCE in re: Franciscan Vineyards, Inc. v. Beauxkat Enterprises, LLC., Opp. No. 91181755 was served on counsel for Applicant, this 1st day of June, 2009 by sending same via First Class Mail, postage prepaid, to:

Justin D. Park  
Romero Park & Wiggins P.S.  
155-108<sup>th</sup> Avenue NE, Suite 202  
Bellevue, WA 98004

  
Linda Kurth